

CHARCUTERIE BOARD

\$38

An artisanal charcuterie board, featuring a curated selection of hand-crafted cured meats, gourmet cheeses, and house-made accompaniments (GFO)

CHICKEN LIVER PATE

\$22

Delight in our chicken liver pâté, served with toasted brioche, tangy cornichons and a warm pear chutney. This rich, savoury dish offers a perfect balance of flavours for an indulgent experience (GFO)

POTATO and HALOUMI FRITTA

\$18

A golden-baked potato frittata and salty, caramelised haloumi cheese. Served with a perfectly balanced zesty salsa verde (GF, V)

POMME FRITES

\$11

Shoestring fries with thyme salt and confit aioli (GF, V)

AUBERGINE CAVIAR

\$19

Aubergine caviar, a smoky, creamy spread made from roasted eggplant, served with freshly baked baguette. This dish offers a rich, savoury flavour that's perfect for sharing and savouring (GFO, V)

PANKO PRAWN SKEWERS

\$23

Panko crumbed king prawn's served with goma dare

BANBINA BOARD

\$19

A sample selection of local and imported cheeses with fig jam, apple, and toasts, a perfect paring with a glass of vino (GFO, V)

ROAST TOMATO and BURRATA

\$19

A selection of seasonal tomatoes oven roasted with oregano, served with burrata and focaccia (GFO, V)

ENTRÉE

QUAIL BALLOTINE \$20

Succulent quail wrapped around a flavourful almond, fig, and sage stuffing, accompanied by rich parsnip purée and topped with cured egg yolk (GF)

RILLETTES \$20

Pork and duck rillettes, a rich and savoury spread served with tangy cornichons, toasted brioche, and warm pear chutney (GFO)

GALLETTE \$17

Grilled haloumi and pumpkin galette, beautifully paired with tender asparagus and peppery watercress salad, and a drizzle of fig vinaigrette (GF, V)

BEEF SKIRT \$24

Chermoula-marinated beef skirt grilled medium rare and served alongside charred corn ribs. Sliced over a bed of flavourful aubergine caponata and drizzled with harissa dressing (GF)

MAIN

TWICE-COOKED LAMB \$36

Succulent lamb slow cooked, then pan seared and served with refreshing fennel slaw and a rich pumpkin sauce (GF)

MARKET FISH \$34

Pan seared market fish wrapped in prosciutto served with moghrabieh, and miso tahini dressing

HALF SPATCHCOCK \$31

Marinated in lemon, grilled and finished in purgatory, accompanied by a sweet corn and new season potato rösti (GF)



DESSERT

VANILLA BEAN CRÈME BRÛLÉE \$16
Vanilla bean crème brûlée served with pistachio biscotti (v)

SIGNOR MERINÇA \$15
Chocolate pastry tart filled with blood orange curd and topped with
toasted Italian meringue (v)

AFTER DINNER CHEESE BOARD \$24
A hand-picked selection of local and imported cheeses with muscatel,
quince paste/ fig jam, apple and toasts (GFO, v)